



Entree Selections

Local yabby and seafood bisque soup

Potato, leek and bacon soup

Thai influenced butternut pumpkin soup with coconut cream and coriander

Creamy organic tomato soup with vache curd and crunchy prosciutto

Local free ranged chicken noodle soup

Individual antipasto platters with local marinated olives, assortment of local Barossa smoke meats, homemade relishes and chutneys served with Apex breads

Sugar cured Atlantic salmon with crème fraise,
citrus dressing and garden fresh baby salad

Beetroot and Barossa valley goats cheese salad with fresh crunchy peanuts

Sautéed mushrooms and Barossa Linkes bacon in a crusty brioche

Roasted tomato and basil tartlet drizzled with homemade mayonnaise

Squid tor del mar

Free range chicken with chilli coriander and mint dressing wrapped in a buckwheat crepe

Seared tuna shaved and served with a Japanese yellow mustard dressing

Grilled tuna with a coriander seed dressing

Winter beef carpaccio with scorched Barossa vegetables

Twice cooked pork belly with roasted apples

Marinated quail leek and mushroom tartlet

Chargrilled Waechter Dux breast nestled on
sautéed mushroom tartlet with roasted shallot jam

Warm duck and shutaki mushrooms salad

Asian influence Thai beef salad with rice noodles



Main Course Selections

Chicken and Duck

- Char grilled free range chicken breast stuffed with pesto, fetta and garlic
- Free range chicken breast with sage wrapped in prosciutto with ratatouille
- Free range chicken with thyme on a base of creamy polenta and a pan jus
 - Roasted Poussin with blanched spinach and pan jus
 - Duck leg on a warm green bean and potato salad
- Crispy skinned duck breast with a duck leg, pork belly and nashi pear sausage
 - Roasted pork loin with apple, fennel and pomegranate salad

Beef and Lamb

- Eye fillet of beef with creamy puree and a red wine reduction
 - Veal rib with caramelised shallots and potato grantina
- Rustic Barossa beef pie with green beans and cassic berry glaze
- Braised wintery beef cheeks with baby carrots and caramelized shallots
- Rare roasted lamb rack with a cassis glaze, salsa Verde and a potato tulle biscuit
- Herb encrusted veal rib cutlet on a polenta base with a rich Italian pepperanta
- Rack of lamb marinated in rosemary and garlic and served with caramelized onions
 - Amelia Park lamb served with eggplant, lentils and board beans

Game

- Venison fillet with creamy polenta and a cassis glaze (surcharge will apply)

Seafood

- South Australia tuna with fennel and citrus salad
- Seared Atlantic salmon with fresh coriander & homemade tomato salsa
- Poached flathead served with served citrus and dill



Main Course Selections Continued

Vegetarian

Barossa garden vegetable and leek pie

Vegetable stack, char grilled zucchini, mushrooms, capsicum
and eggplant served on soft polenta with pesto

Dessert Selections

Tarte aux noisettes (hazelnut tart) with jersey cream

Bitter chocolate tartlet

Baileys and Belgium chocolate pots

Homemade lemon curd tartlet with fresh jersey cream

Vanilla bean panacotta with caramelized Lenswood apples and a walnut tuille biscuit

Passion fruit cream fresh and berries between tuille biscuits

Toffee praline crème brulee

Cheese platters featuring cheese from Angaston Barossa cheese company,
fresh fruit and lavish Flan de Huevos (Custard Caramel)

Italian style Tiramisu

Layers of espresso-dipped sponge, mascarpone, chocolate and liqueur

Barossa grown wood oven roasted peaches with local jersey cream